



Spiced Chocolate Cupcakes

I recommend using all organic ingredients for the best flavor.

Pour all the following Dry Ingredients into one bowl & mix:

- 3 1/2 cups All Purpose Flour
- 2 cups cane sugar
- 1 1/3 cup coconut sugar palm (or brown sugar)
- 2/3 cups of cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 teaspoons cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon nutmeg

Pour all the following Wet Ingredients into another bowl & mix:

- 4 eggs
- 2 - 15 ounce cans Pumpkin Pie Mix
- 1 cup coconut oil - melted
- 2 teaspoons vanilla extract

Directions:

1. Preheat oven to 375 degrees.
2. Put festive cupcake liners in the baking pan.
3. Mix all dry ingredients together.
4. Mix all wet ingredients together.
5. Then mix the wet ingredients in with the dry until a delicious batter forms.
6. Use a cookie dough scoop or an ice cream scoop to put the batter evenly into all the cupcake cups.
7. Bake the cupcakes for 15 minutes or until a toothpick inserted in the middle of the cupcake comes out clean.
8. Let cool on a rack for 5-10 minutes and then enjoy with a cup of milk!